



VENISON SPIEDINI

- 1 lb. venison tenderloin, sliced into 8 cutlets
and pounded thin with a tenderizer
- 8 slices prosciutto or other ham
- 8 slices provolone cheese
- 1 cup bread crumbs
- 1 onion, cut in wedges
- 1 pepper, cut in sections
- olive oil
- bay leaves

**Now We're
Cookin'!**
with
Martha Daniels

Lay each cutlet flat.
Top with ham, then cheese and roll with venison to outside.
Turn roll in olive oil and pat with breadcrumbs.
Salt and pepper to taste.

Place rolls on skewers, alternating with onion, pepper and bay
leaves.

Bake at 350 degrees for 20 minutes, covered with foil.
Remove foil and broil for 1-5 minutes until crispy.